

APARTMENT *connections*

June 2007

Ashley Square Apartments | 5501 Aurora Avenue | Des Moines, IA 50310

History of Father's Day

The idea for Father's Day was actually inspired by a Mother's Day celebration. In 1909, Sonora Smart Dodd of Spokane, Washington thought of the idea while listening to a Mother's Day sermon and realized she wanted to honor her father with a special day.

Sonora was raised by her father, William Jackson Smart, after her mother died while giving birth to her sixth child. Since her father was born in June, she held the first Father's Day celebration on June 19, 1909 in recognition of the sacrifices he made for his family.

Father's Day was recognized in 1956 by a Joint Resolution of Congress and, in 1972, President Richard Nixon formally established the third Sunday in June as Father's Day. Father's Day is celebrated around the world with most celebrations on the third Sunday of June.

Famous TV Dads

So who is your favorite TV dad? According to a 2005 poll, below are the top 10. Is your favorite on the list?

1. Cliff Huxtable — The Cosby Show
2. Sheriff Andy Taylor — The Andy Griffith Show
3. Charles Ingalls — Little House on the Prairie
4. Howard Cunningham — Happy Days
5. Ward Cleaver — Leave it to Beaver
6. Jim Anderson — Father Knows Best
7. Mike Brady — The Brady Bunch
8. Tim "The Tool Man" Taylor — Home Improvement
9. Reverend Eric Camden — 7th Heaven
10. Danny Tanner — Full House

Source: www.tivo.com.



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ASHLEY SQUARE

Community News

We are going to start the summer out with some fun! On June 8th we will have a "grill and grab" cook out for all residents. More information will follow. It should be lots of fun for all! Happy Father's Day to all the dads here at our community. All of us wish you a nice, relaxing day!

~ *Carla*, Property Manager

JUNE							2007	
sunday	monday	tuesday	wednesday	thursday	friday	saturday		
					1	2		
					Rent Reminder			
3	4	5	6	7	8	9		
		Hunger Awareness Day	Rent Reminder		Grab and Grill 11 a.m.-1 p.m.			
10	11	12	13	14	15	16		
				Flag Day				
17	18	19	20	21	22	23		
Father's Day				Summer Begins				
24	25	26	27	28	29	30		
			Captain Kangaroo's birthday					

Summer Fun and Entertaining

• Host a Barbecue

A barbecue is the perfect excuse to get family and friends together on a nice summer day. Planning a barbecue is easy, fun, and can be stress-free, if you plan ahead and keep it simple.

• Summer Volunteering

Young people are serving their communities in record numbers and with school out, summer is a great time to get started volunteering!

• Host a Mini-Olympics

Get the kids competing in running and wheelbarrow races, obstacle courses, water balloon tosses and jumping competitions. Finish off the fun with a mini-Olympic awards ceremony to honour all of the athletes. Buy medals at the local dollar store or make your own with construction paper, colored pencils and string.



RECIPE CORNER

Southwestern Cheeseburgers

Ingredients:

1 pound ground beef
 1 small onion, minced
 1 tablespoon fresh jalapeno, seeded & minced
 1/2 teaspoon cumin
 1/4 teaspoon chili powder
 1/4 teaspoon salt
 1/2 teaspoon black pepper
 Sliced pepperjack cheese

Directions:

Mix all ingredients together. Forming into 4 patties. Grill until desired doneness (4 minutes per side for medium). During last minute of cooking, top with slices of pepperjack cheese to melt.

Shrimp "On the Barbie"

Ingredients:

1 pound of bacon, cut in half
 1 pound of shrimp, peeled & deveined (leave tails on)
 1/2 stick margarine, melted
 2 cloves of garlic, minced
 1/2 teaspoon black pepper
 1 cup prepared barbecue sauce

Directions:

Wrap each piece of shrimp with bacon, securing with a toothpick. Set aside. Sauté garlic in butter until lightly browned. Add black pepper.

Place shrimp on seafood grill pan & cook for 2 minutes on each side, basting with garlic butter. Cover in barbecue sauce & grill covered for 5 more minutes. Serve immediately!

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